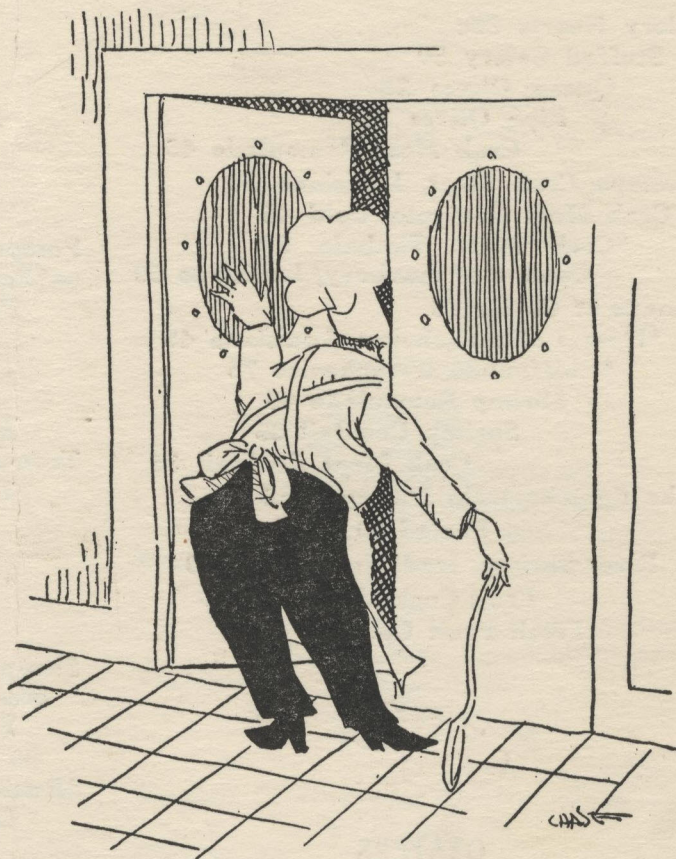


The Original

*La
Louisiane*
725 IBERVILLE NEAR RUE ROYALE

La Louisiane has been famous for over sixty years for its many special dishes which are truly representative of the best in French and Creole cooking.



Anatole, Chef de Cuisine, Extraordinaire

Dishes Which Are Recommended

Huitres Brochette (half dozen) 45
(OYSTERS EN BROCHETTE)

Huitres Rockefeller, Louisiane (half dozen) 55
(OYSTERS A LA ROCKEFELLER)

Cotes d'Agneau, Louisiane 1.25
(LAMB CHOPS, LOUISIANE)

Canape Crab, Louisiane 50
(CRAB CANAPE, LOUISIANE)

Bisque Ecrevisses, Louisiane 35
(CRAYFISH BISQUE LOUISIANE)

Bouillabaisse Marseillaise 1.40
(BOUILLABAISSE MARSEILLAISE)

Poulet Creole (half) 1.00
(CHICKEN, CREOLE)

Poulet Maison d'Or (half) 1.25
(CHICKEN, MAISON D'OR)

Poulet Louisiane (half) 1.25
(CHICKEN, LOUISIANE)

Baked Alaska (2) 1.50
(ALASKA OMELETTE)

Cafe Brulot (2) 1.00

Pompano Papillote 1.00
(POMPANO IN PAPER BAG)

Coeurs d'Artichaux, Louisiane 45
(HEARTS OF ARTICHOKE, LOUISIANE)

Gumbo Creole, Louisiane 30
(CREOLE GUMBO, LOUISIANE)

Crevettes, Louisiane 60
(SHRIMP A LA LOUISIANE)

Baked Alaska Brulot (2) 2.50

**Fresh Strawberry Brulot* 1.00
(WHEN IN SEASON)

Crepes Suzette 75

Huitres Louisiane (half dozen) 50
(BAKED OYSTERS A LA LOUISIANE)

Pompano, Meuniere 90

Pompano, Pontchartrain 1.10

Buster Crabs Amandine .90

Oeufs St. Denis 75
(EGGS, ST. DENIS)

Salade Louisiane 40
(LOUISIANE SALAD)

Poulet en Cocotte (half) 1.25
(CHICKEN EN COCOTTE)

Pommes de Terre Soufflees 35
(POTATOES, SOUFFLEES)

Dinde Rochambeau (1) 1.25
(TURKEY, ROCHAMBEAU)

Omelette Espagnole 65
(SPANISH OMELETTE)

Orange Brulot 75

RELISHES and APPETISERS

- Celery Hearts 25c
 Stuffed Celery 50
 Queen Olives 25
 Ripe Olives 30
 Crab Meat Remoulade 45
 *Canape Crab Meat, Louisiane 50
 Crab Meat Ravigote, Cold 45
 *Crab Meat Timbale 50
 Canape of Anchovy, Louisiane 50
 Canape of Caviar 75
 *Hearts of Artichokes, Louisiane 45
 *Chiffonade d'Anchovies 75
 Shrimp Remoulade 45
 Shrimp Cocktail 35
 Crab Meat Cocktail 35
 Lake Pontchartrain Shrimp, Iced 40,
 Peeled 50
 River Shrimp, Iced (In Season) 50
 Fruit Cocktail 35
 Fresh Fruit Cocktail 45



OYSTERS

- *Rockefeller, Louisiane (half dozen) 55
 Raw, on half shell (half dozen) 35
 Stewed in Cream (half dozen) 45
 en Brochette (half dozen) 45
 Oysters Commodore 50
 Fried (half dozen) 40
 *Casino (half dozen) 50
 *La Coste (half dozen) 50
 A la Creole (half dozen) 45
 Scalloped or Pan Roast (half dozen) 45
 Baked Louisiane (half dozen) 50
 Poulette (dozen only) 1.00
 Patties (1) 45
 *Moules Mariniere 90
 *Escargot Bourguignonne 90



SOUPS

- *Creole Gumbo, Louisiane 30
 Chicken Gumbo 35
 Crab Gumbo 30
 *Crayfish Bisque, Louisiane 35
 *Fresh Turtle Soup, au Sherry 35
 Oyster Soup, New Orleans Style 35
 Onion, au gratin 45, plain 40
 Consomme 25

*—Indicates Specialties of the House.

MENU du Restaurant de La Louisiane



SEA FOODS

- Pompano, broiled 90
 *Pompano Papillote 1.00
 Pompano, Pontchartrain 1.10
 *Pompano, Meuniere 90
 *Pompano, Amandine 1.00
 Pompano, Bonne Femme 1.00
 Trout broiled, Maitre d'Hotel 75
 Trout, Meuniere 75
 Trout, Mariniere 90
 Trout, Tartar Sauce 75
 Trout, Vin Blanc 90
 *Trout, Marguery 90
 Trout, Colbert 85
 Trout Amandine 90
 Sheepshead, boiled, Hollandaise 90
 Sheepshead, Broiled, Maitre d'Hotel 75
 Filet Sheepshead, au gratin 90
 Red Fish, Courtbouillon 85
 *Bouillabaisse Marseillaise 1.40
 Lake Shrimp Creole, with Rice 75
 Lake Shrimp, Mariniere 85
 *Lake Shrimp, Louisiane 60
 Lake Shrimp Newburg 85
 Crab Meat Newburg 90
 Crab Meat au gratin 90
 Soft Shell Crabs 85
 Buster Crabs Meuniere 85
 *Buster Crabs Amandine 90
 Florida Lobster, Broiled (half) 75
 Florida Lobster, Newburg 90
 Florida Lobster, Stuffed, Thermidor 1.00
 Jumbo Frog's Legs, Saute Meuniere
 or Tartar Sauce
 (In Season)
 Soft Shell Turtle a la Maryland
 (In Season)



STEAKS, CHOPS, OTHER MEATS

- Plank Steak (2) 4.25
 Sirloin Steak 1.50
 Double Sirloin 2.85
 Small Steak 90
 Filet Mignon, Anatole 1.40
 Tenderloin Steak 1.40

SAUCES

- Bordelaise 20
 Bearnaise 25
 Marchand de Vin 20
 Creole 20
 Fresh Mushroom 30
 Anchovy Butter 20

A word especially directed to the new comer
 in La Louisiane.

*Let the waiter help you plan
 your meal.*

So many patrons of La Louisiane find it quite
 a satisfaction to be relieved of the necessity of
 ordering a lunch or a dinner from a bill of fare;
 and La Louisiane waiters are trained to be of
 assistance in every possible way. The waiter's
 interest, if it may be said, is in pleasing you; you
 may be sure he will do his very best if you en-
 trust yourself to him.

*Bon appetit, notre ami;
 Mangez bien et souriez.
 Que vous soyez bien remplis
 Quand d'ici vous partirez.*

STEAKS, CHOPS, OTHER MEATS—Continued

- Lamb Chops, Broiled 70
 Lamb Chops, with fresh Green Peas 90
 *Lamb Chops, Louisiane 1.25
 Lamb Chop, Milanaise 90
 Lamb Chops, with fresh Mushroom
 Lamb Chops Arlington 1.10 Sauce 1.00
 Sweet Breads, Saute 75
 Sweet Breads, Creole or Jardiniere 90
 Sweet Breads, Financiere with
 Mushrooms 1.00
 Lamb Kidneys, en Brochette 65
 Calf's Brains, au Beurre Noir 60
 Veal Chop, Saute 50
 Veal Chop, Breaded 50
 Pork Chops, Grilled 65

**Our Steaks and Chops are Grilled
 Over Charcoal**



POULTRY

- Chicken, broiled or fried (half) .90
 *Chicken, Creole (half) 1.00
 Chicken, with Mushrooms (half) 1.25
 Chicken, Cepes Bordelaise (half) 1.40
 Chicken, Bonne Femme (half) 1.25
 Chicken a la Maryland (half) 1.25
 *Chicken en Cocotte (half) 1.25
 *Chicken, Louisiane (half) 1.25
 Chicken Belle Meuniere 1.25
 Chicken en Papillote 1.25
 *Chicken, Maison d'Or 1.25
 Chicken a la King 85
 Chicken Patties (1) 50
 Chicken Livers, en Brochette 75
 Roast Turkey, Cranberry Sauce 1.00
 *Turkey Rochambeau 1.25
 Squab a la Louisiane 1.25
 Broiled Squab with Bacon 1.10
 Half Guinea Hen, Marie Antoinette 1.25



VEGETABLES

- Asparagus, Giant Peeled, drawn butter 50
 Asparagus, Hollandaise Sauce 65
 Broccoli, drawn butter 30
 Broccoli, Hollandaise Sauce 45
 Cauliflower, drawn butter 30
 Cauliflower, au gratin or Hollandaise
 Sauce 45
 Cauliflower, Cream Sauce 40
 Spinach with Egg 25
 Eggplant, Fried 25
 Eggplant, Stuffed 35
 Garden Peas 30
 French Peas 35
 Green Lima Beans 25
 Mushrooms, fresh, Broiled 60
 Onions, French Fried 35
 Tomatoes, fresh, Stewed 30
 Tomatoes, fresh, Grilled 30
 Burr Artichokes, drawn butter 35
 Hollandaise Sauce 50
 Stringless Beans 25
 Louisiane Rice, Boiled 20
 Golden Bantam Corn, Stewed or Saute 25



COLD MEATS

- Sliced Turkey 90
 Baked Ham 60
 Assorted Cold Cuts 90
 Beef Tongue 75
 Club Sandwich 60
 Caviar Sandwich 75



POTATOES

- *Soufflee 35
 Au Gratin 30
 Brabant 25
 French Fried 25
 Cottage Fried 25
 Julienne or Demi-Julienne 25
 Lyonnaise 30
 Hashed Brown 25
 Hashed, in Cream 30
 O'Brien, au gratin 30

POTATOES—Continued

- Parisian 30
 Boiled or Mashed 20
 Saratoga 20
 French Fried Sweet Potatoes 25
 Candied Louisiana Yams 30



SALADS

- *Laitue aux Chapons 35
 French Bowl Salad 50
 Hearts of Artichokes 40
 Lettuce, French Dressing 25
 Lettuce and Tomato 35
 Sliced Tomatoes 30
 Combination 40
 Alligator Pear (Half) (In Season)
 Alligator Pear Salad (In Season)
 Waldorf 35 Louisiane 40
 Asparagus Tips 40
 Fresh Fruit 50
 Fresh Vegetable 40
 Tomato, Stuffed with Chicken, Crab Meat
 or Shrimp 50
 Chicken 75
 Lobster 75
 Shrimp 75
 Crab Meat 75



EGGS and OMELETTES

- *Omelette, Spanish, 65
 Omelette, Spanish, Purgatoire Sauce 75
 Omelette, with Oysters 65
 Omelette, with Fresh Mushrooms 65
 Omelette, with Asparagus Tips 50
 Omelette, with Shrimp or Crab Meat 65
 Omelette, aux Fines Herbes 40
 Omelette, with Jelly 50
 *Eggs St. Denis 75
 Eggs Benedict 75
 *Eggs a la Tripe 60
 Eggs, au Beurre Noir 35

CHEESE

- French Camembert 35
 French Roquefort 30
 Creamy Norwegian Cheese, 35
 Philadelphia Cream 25 Swiss Gruyere 35
 Sharp Canadian Cheddar 25
 Liederkranz 25
 Guava Jelly served with all cheese

(PLEASE TURN TO BACK COVER)

RELISHES and APPETISERS

- Celery Hearts 25c
 Stuffed Celery 50
 Queen Olives 25
 Ripe Olives 30
 Crab Meat Remoulade 45
 *Canape Crab Meat, Louisiane 50
 Crab Meat Ravigote, Cold 45
 *Crab Meat Timbale 50
 Canape of Anchovy, Louisiane 50
 Canape of Caviar 75
 *Hearts of Artichokes, Louisiane 45
 *Chiffonade d'Anchovies 75
 Shrimp Remoulade 45
 Shrimp Cocktail 35
 Crab Meat Cocktail 35
 Lake Pontchartrain Shrimp, Iced 40,
 Peeled 50
 River Shrimp, Iced (In Season) 50
 Fruit Cocktail 35
 Fresh Fruit Cocktail 45



OYSTERS

- *Rockefeller, Louisiane (half dozen) 55
 Raw, on half shell (half dozen) 35
 Stewed in Cream (half dozen) 45
 en Brochette (half dozen) 45
 Oysters Commodore 50
 Fried (half dozen) 40
 *Casino (half dozen) 50
 *La Coste (half dozen) 50
 A la Creole (half dozen) 45
 Scalloped or Pan Roast (half dozen) 45
 Baked Louisiane (half dozen) 50
 Poulette (dozen only) 1.00
 Patties (1) 45
 *Moules Mariniere 90
 *Escargot Bourguignonne 90



SOUPS

- *Creole Gumbo, Louisiane 30
 Chicken Gumbo 35
 Crab Gumbo 30
 *Crayfish Bisque, Louisiane 35
 *Fresh Turtle Soup, au Sherry 35
 Oyster Soup, New Orleans Style 35
 Onion, au gratin 45, plain 40
 Consomme 25

*—Indicates Specialties of the House.

MENU du Restaurant



SEA FOODS

- Pompano, broiled 90
 *Pompano Papillote 1.00
 Pompano, Pontchartrain 1.10
 *Pompano, Meuniere 90
 *Pompano, Amandine 1.00
 Pompano, Bonne Femme 1.00
 Trout broiled, Maitre d'Hotel 75
 Trout, Meuniere 75
 Trout, Mariniere 90
 Trout, Tartar Sauce 75
 Trout, Vin Blanc 90
 *Trout, Marguery 90
 Trout, Colbert 85
 Trout Amandine 90
 Sheepshead, boiled, Hollandaise 90
 Sheepshead, Broiled, Maitre d'Hotel 75
 Filet Sheepshead, au gratin 90
 Red Fish, Courtbouillon 85
 *Bouillabaisse Marseillaise 1.40
 Lake Shrimp Creole, with Rice 75
 Lake Shrimp, Mariniere 85
 *Lake Shrimp, Louisiane 60
 Lake Shrimp Newburg 85
 Crab Meat Newburg 90
 Crab Meat au gratin 90
 Soft Shell Crabs 85
 Buster Crabs Meuniere 85
 *Buster Crabs Amandine 90
 Florida Lobster, Broiled (half) 75
 Florida Lobster, Newburg 90
 Florida Lobster, Stuffed, Thermidor 1.00
 Jumbo Frog's Legs, Saute Meuniere
 or Tartar Sauce
 (In Season)
 Soft Shell Turtle a la Maryland
 (In Season)



STEAKS, CHOPS, OTHER MEATS

- Plank Steak (2) 4.25
 Sirloin Steak 1.50
 Double Sirloin 2.85
 Small Steak 90
 Filet Mignon, Anatole 1.40
 Tenderloin Steak 1.40

SAUCES

- Bordelaise 20
 Bearnaise 25
 Marchand de Vin 20
 Creole 20
 Fresh Mushroom 30
 Anchovy Butter 20

A word especially directed
 in La Louisiane.

Let the waiter help
 your meal.

So many patrons of La Louisiane
 a satisfaction to be relieved of
 ordering a lunch or a dinner
 and La Louisiane waiters are
 assistance in every possible way
 interest, if it may be said, is in
 may be sure he will do his very best
 trust yourself to him.

Bon appetit, notre ami
 Mangez bien et saluez
 Que vous soyez bien
 Quand d'ici vous passerez

STEAKS, CHOPS, OTHER MEATS

- Lamb Chops, Broiled 70
 Lamb Chops, with fresh
 *Lamb Chops, Louisiane
 Lamb Chop, Milan
 Lamb Chops, with fresh
 Lamb Chops Arlington 1.10
 Sweet Breads, Saute 75
 Sweet Breads, Creole
 Sweet Breads, Financiere

- Lamb Kidneys, en Broche
 Calf's Brains, au Beurre
 Veal Chop, Saut
 Veal Chop,
 Pork Chop

Our Steaks and Chops
 Over Charcoal



POULTRY

- Chicken, broiled or fried (1)
 *Chicken, Creole (half)
 Chicken, with Mushroom
 Chicken, Cepes Bordelaise
 Chicken, Bonne Femme (1)
 Chicken a la Maryland
 *Chicken en Cocotte
 *Chicken, Louisiane
 Chicken Belle Meuniere 1.
 Chicken en Papillote 1.2
 *Chicken, Maison d'Or 1.
 Chicken a la King 85
 Chicken Patties (1)
 Chicken Livers, en
 Roast Turkey, Cranberry
 *Turkey R
 Squab a la Louisiane 1.25
 Broiled Squab with Bacon
 Half Guinea Hen, Marie A

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, OTHER MEATS--Continued

iled 70
with fresh Green Peas 90
s, Louisiane 1.25
op, Milanaise 90
h fresh Mushroom
ngton 1.10 Sauce 1.00
ute 75
s, Creole or Jardiniere 90
nanciere with
Mushrooms 1.00
n Brochette 65
e, au Beurre Noir 60
op, Saute 50
al Chop, Breaded 50
Pork Chops, Grilled 65
nd Chops are Grilled
r Charcoal



POULTRY

or fried (half) .90
e (half) 1.00
Mushrooms (half) 1.25
es Bordelaise (half) 1.40
Femme (half) 1.25
Maryland (half) 1.25
Cocotte (half) 1.25
Louisiane (half) 1.25
uniere 1.25
illote 1.25
n d'Or 1.25
King 85
ties (1) 50
ivers, en Brochette 75
anberry Sauce 1.00
Turkey Rochambeau 1.25
ane 1.25
with Bacon 1.10
Marie Antoinette 1.25



VEGETABLES

Asparagus, Giant Peeled, drawn butter 50
Asparagus, Hollandaise Sauce 65
Broccoli, drawn butter 30
Broccoli, Hollandaise Sauce 45
Cauliflower, drawn butter 30
Cauliflower, au gratin or Hollandaise
Sauce 45
Cauliflower, Cream Sauce 40
Spinach with Egg 25
Eggplant, Fried 25
Eggplant, Stuffed 35
Garden Peas 30
French Peas 35
Green Lima Beans 25
Mushrooms, fresh, Broiled 60
Onions, French Fried 35
Tomatoes, fresh, Stewed 30
Tomatoes, fresh, Grilled 30
Burr Artichokes, drawn butter 35
Hollandaise Sauce 50
Stringless Beans 25
Louisiane Rice, Boiled 20
Golden Bantam Corn, Stewed or Saute 25



COLD MEATS

Sliced Turkey 90
Baked Ham 60
Assorted Cold Cuts 90
Beef Tongue 75
Club Sandwich 60
Caviar Sandwich 75



POTATOES

*Soufflé 35
Au Gratin 30
Brabant 25
French Fried 25
Cottage Fried 25
Julienne or Demi-Julienne 25
Lyonnaise 30
Hashed Brown 25
Hashed, in Cream 30
O'Brien, au gratin 30

POTATOES--Continued

Parisian 30
Boiled or Mashed 20
Saratoga 20
French Fried Sweet Potatoes 25
Candied Louisiana Yams 30



SALADS

*Laitue aux Chapons 35
French Bowl Salad 50
Hearts of Artichokes 40
Lettuce, French Dressing 25
Lettuce and Tomato 35
Sliced Tomatoes 30
Combination 40
Alligator Pear (Half) (In Season)
Alligator Pear Salad (In Season)
Waldorf 35 Louisiane 40
Asparagus Tips 40
Fresh Fruit 50
Fresh Vegetable 40
Tomato, Stuffed with Chicken, Crab Meat
or Shrimp 50
Chicken 75
Lobster 75
Shrimp 75
Crab Meat 75



EGGS and OMELETTES

*Omelette, Spanish, 65
Omelette, Spanish, Purgatoire Sauce 75
Omelette, with Oysters 65
Omelette, with Fresh Mushrooms 65
Omelette, with Asparagus Tips 50
Omelette, with Shrimp or Crab Meat 65
Omelette, aux Fines Herbes 40
Omelette, with Jelly 50
*Eggs St. Denis 75
Eggs Benedict 75
*Eggs a la Tripe 60
Eggs, au Beurre Noir 35

CHEESE

French Camembert 35
French Roquefort 30
Creamy Norwegian Cheese, 35
Philadelphia Cream 25 Swiss Gruyere 35
Sharp Canadian Cheddar 25
Liederkrantz 25
Guava Jelly served with all cheese

(PLEASE TURN TO BACK COVER)



DESSERTS

Fresh Strawberry Brulot 1.00
 ***Baked Alaska (2) 1.50**
 ***Baked Alaska Brulot (2) 2.50**
Omelette, Celestine (1) with Kirsch
 or Brandy 1.00
***Bananas, "Marse Henry" with Kirsch**
 or Brandy 1.00
French Pancakes, with Jelly 40
 ***Crepes Suzette 75**
 Caramel Custard 20
Coupe St. Jacques 1.00
 Coupe Anatole 50
 Dorothy Dix 50
 ***French Custard Ice Cream 20**

 ***Orange Brulot (1) 75**

DESSERTS—Continued

Ice Cream, all kinds 20
Mocha Cake 25



COFFEE and TEA

Coffee (pot) 20; (cup) 10
Iced Coffee 15
Tea (pot) 15
Iced Tea 10
Hot Chocolate, Pot 15
Milk, Grade A Raw 10

***Cafe Brulot (2) 1.00**

The Story of Old La Louisiane

By **LYLE SAXON**

WHEN James Waters Zacharie and his family lived in this old house they entertained many notables, among them Emperor Iturbide who preceded Maximilian as Emperor of Mexico. A brilliant ball was given in his honor. The Zacharies also entertained General Henri Gratien Bertrand, who accompanied Napoleon to St. Helena and who was subsequently named by the French government as one of the commission to bring Napoleon's body back to France. William Makepeace Thackeray, the great English novelist was also a visitor there—and oddly enough (coming events casting their shadows before, as it were) wrote a verse about a noble dish called Bouillabaisse, now one of the specialties of La Louisiane. Among other distinguished visitors were General Hardee, General Joseph E. Johnston, and Admirals Farragut, Porter, and Bailey.

Nor did the stream of notables cease when the Zacharies sold their house. But these times

the notables came expressly to eat the delicious concoctions of the Alciatores, father and son. A list of the famous ones who have signed the Golden Book of La Louisiane would fill many columns of type; suffice to say that nearly every profession and art is represented. Among actors, there are scores of fine names, beginning with Sarah Bernhardt and running through the years to Al Jolson; among presidents there were Theodore Roosevelt and William McKinley; in the Golden Book we find the signatures of such world figures as Admiral R. E. Byrd, Suzanne Lenglen, and Emile Coue—to choose three from as widely different walks of life as possible. The pages are dotted with such names as William Randolph Hearst, Harold Lloyd, General John J. Pershing, Otis Skinner, David Wark Griffith, Emma Calve, Harry Houdini, Fritz Kreisler, Tito Schipa, George Ade, Rube Goldberg, William Jennings Bryan, Dorothy Dix, Fritzi Scheff. And one could keep this up indefinitely.